

**Abstract.**

An improved seasoning system 10, 11, 13 uniformly coats a food product with the desired amount of seasoning, with the seasoning rate preferably being controlled as a function of the product volume signals from the sensors 26, 34, 108 and 110. The 5 seasoning system preferably utilizes linear motion conveyors and either a rotating drum 36 or a deflector 98 and a second seasoning unit 112, 114 between linear conveyors 94, 96. Oil may be sprayed onto food products and tumbled in a drum 16 which both rotates and moves in a reciprocating manner with the conveyor tray 14. An improved seasoning tray 123, 144, 148 has a planar floor 122, 138, 162 with an angled discharge edge 124, 10 137, 182 for uniformly distributing seasoning on the product. The seasoning system minimizes damage to the food product and uniformly coats the product with a desired amount of seasoning.